



PRAIRIE HOTEL

SHARE PLATES

SALTBUSH DUKKAH macadamia & saltbush spice, our focaccia, cold press olive oil, bush tomato balsamic 16 vg, og

HUMMUS chickpea & tahini dip, crispy saltbush, sumac, raisins & our focaccia 16 vg, og

EMU LIVER PATE spiced muntries chutney, port wine jelly, lavosh 21

GRILLED HALOUMI (3) quandong emulsion, saltbush dukkah, sweet pickled quandongs 15 v, gf, og

ROO TAIL braised & fried tail pieces in our sweet and sour bush tomato sauce 22 gf, df

CHIPS prairie dust, ketchup 13 vg, gf, df

FERAL ANTIPASTO camel metwurst, roo pastrami, emu pate, goat chevre, bush tomato chilli jam, vegetables, saltbush dukkah, bush tomato balsamic olive oil & our focaccia 50

MAINS

KANGAROO SCHNITZEL crumbed loin fillet, green leaves, chips & punchy pepper gravy 32 df

BURGER ground beef brisket, cheese, pickles, lettuce, tomato, mustard, aioli, brioche bun 21 + chips 7 (gf, df & v option avail)

F.M.G.FERAL MIXED GRILL charred roo fillet, camel boerewors sausage, emu rissole, potato, roasted mushroom, crispy saltbush & red wine sauce 52 gf

SALAD roasted pumpkin, goats curd, white peas, rocket, pickled shallots, pepitas, rivermint vinaigrette 28 v, gf

ROASTED CAULIFLOWER niri niri cauliflower, romesco, raisins, pickled fennel, green leaves 28 vg, gf, df

FISH & CHIPS PBP beer battered flathead, salad, lemon aspen tartare 32 df

CHICKEN B.L.T. chargrilled chicken thigh, bacon, lettuce, tomato, ranch sauce on turkish bread 19 + chips 7 (gf avail)

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS WHEN ORDERING
V-VEGETARIAN, VG-VEGAN,
OG-ONION & GARLIC FREE
GF-GLUTEN FREE, DF-DAIRY FREE
WE ARE A CASHLESS VENUE - CARD PAYMENTS ONLY
15% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

THANKS TO OUR SUPPLIERS

albys gluten free bakery
bush lolly
dirty inc
ellis butchers
emu tracks
fargher beef
fleurieau milk company
flinders food co
gelista
international oysters & seafood
kangaroo island olive oil

la casa del fromaggio
macro meats
olssons salt
remarkable meat co
rhodes free range eggs
santalum grove
something wild
the wine embassy
thomas foods
tony & marks
woodside cheesewrights

SIDES

GREEN LEAVES cos leaf, red onion, cucumber & almonds in chardonnay vinaigrette 12 vg, gf

CHIPS prairie dust, ketchup 13 vg, gf, df

FERAL FEAST BANQUET
let us feed you with a selection of our favourite dishes to share
(min 2 persons)

62pp short menu or 85pp long menu

SWEET

QUANDONG PUDDING golden syrup pudding, creams & quandong syrup 18 v, og

GELATO ask us about the flavour of the day 8



SERVING FROM
12 - 3PM & 6 - 8PM

PRAIRIE HOTEL

15% SURCHARGE
ON SUNDAYS &
PUBLIC HOLIDAYS

FERAL FEAST SHORT BANQUET*

(3 courses, minimum 2 persons)
62 PP

ENTREE

FERAL ANTIPASTO camel metwurst, roo pastrami, emu pate, goat chevre, bush tomato chilli jam, vegetables, saltbush dukkah, bush tomato balsamic olive oil & our focaccia

MAIN

FERAL MIXED GRILL kangaroo fillet, camel boerwors sausage, emu rissole, roasted mushroom, crispy saltbush & red wine jus
served with green leaves to share

DESSERT

SORBET lemon & desert lime

FERAL FEAST LONG BANQUET*

(4 courses, minimum 2 persons)
85 PP

SNACKS

EMU PATE spiced muntries chutney, port wine jelly, lavosh
SALTBUSH DUKKAH macadamia & saltbush spice, cold press olive oil, bush tomato balsamic
served with our focaccia

ENTREES

GRILLED HALOUMI quandong emulsion, saltbush dukkah, pickled quandongs
ROO TAIL briased & fried tail pieces in our sweet & sour bush tomato sauce

MAIN

FERAL MIXED GRILL kangaroo fillet, camel boerwors sausage, emu rissole, roasted mushroom, crispy saltbush & red wine jus
served with green leaves & potatoes to share

DESSERT

QUANDONG PUDDING golden syrup steamed pudding, mascarpone, pouring cream & quandong syrup

*EXAMPLE MENUS ARE SUBJECT TO AVAILABILITY AND FACTORS OUT OF OUR CONTROL

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WE ARE A CASHLESS VENUE - CARD PAYMENTS ONLY